

Ayam Oh Recipe

(Chicken in Preserved Soy Bean Paste Gravy Recipe)

Ingredients: Serves 8

1 kg (2 lbs) chicken, cut into bite-sized pieces
3 tablespoons preserved soy bean paste (tau cheong)
3 tablespoons cooking oil
8 cloves garlic, peeled and pounded
5 cm (2 inches) ginger, peeled and thinly sliced
1.5 liters water
500 g (1 lb) potatoes, peeled and quartered
2½ tablespoons light soy sauce
½ teaspoon thick soy sauce
pinch of salt or to taste

Method:

Heat the cooking oil and sauté garlic and ginger until fragrant. Add the preserved soy bean paste and fry over medium heat until oil surfaces. Add the chicken and stir-fry for 3 minutes. Stir in water and bring to a boil. Add potatoes and simmer for 15-20 minutes or until potatoes are soft and chicken is tender. Season with light and thick soy sauce and salt. Skim off oil. Serve hot with rice.

Note: If potatoes are soft before chicken is tender, take them out when ready and return them to the pot with the chicken before adding the seasoning.

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